

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (Currently amended) A method of making a food product consisting of comprising the steps of, in sequence:

(1) forming a chip by

(a) preparing a mixture quantity of chips to form a first component by selecting an amount of grain product, an amount of salt, an amount of water, and an amount of shortening, thereafter heating said shortening, and combining all of said grain product, said salt, said water, and said shortening; ~~to form a mixture, followed manipulating said mixture into plural pieces of selected shapes by first~~

(b) forming said mixture into a ball; ~~then~~

(c) flattening said ball into a disc; ~~which is subsequently cut~~

(d) cutting said disc into the desired shapes ~~for the chips;~~

(e) cooking said desired shapes to form chips, said chips being a first component;

(2) jerking a quantity of meat to form a second component;

(3) applying said quantity of jerked meat to a first chip; and

(4) placing a second chip on top of said jerked meat.

2. (Original) The method of Claim 1 further including the step of applying a selected amount of cheese between said quantity of jerked meat and said second chip.

3. (Original) The method of Claim 1 in which said quantity of jerked meat is between 0.1g and 10.0 g.
4. (Original) The method of Claim 2 in which said selected amount of cheese is between 0.1 g and 10.0 g.
5. (Original) The method of Claim 1 in which said grain product is corn.
6. (Original) The method of Claim 1 in which said meat is beef.
7. (Original) The method of Claim 1 in which said shortening is vegetable shortening.
8. (Original) The method of Claim 1 in which said chips are between 0.1 cm and 0.5 cm thick and are between 2.0 cm and 4.0 cm wide.
9. (Currently amended) A method of making a food product consisting of comprising the steps of, in sequence:
 - (1) providing a pair of chips having a thickness of between 0.1 cm and 0.5 cm and a width of between 2.0 cm and 4.0 cm;
 - (2) providing a meat component in an the amount of between 0.1 g and 10.0 g and placing said meat component on one of said pair of chips;
 - (3) providing a cheese component in an the amount of between 0.1 g and 10.0 g 10. G and placing said cheese component on top of said meat component; and
 - (4) placing the other of said pair of chips on said cheese component to form a food article.

10. (Original) The method of Claim 9 wherein said pair of chips are corn chips.

11. (Original) The method of Claim 9 wherein said meat component is a jerked meat.

12. (Original) The method of Claim 11 wherein said jerked meat is beef.

13. (New) A method of making a food product consisting of the steps of, in sequence:

- (1) providing a first chip and a second chip;
- (2) providing a meat component, said meat component having a first side and a second side;
- (3) providing a cheese component;
- (4) placing a portion of said cheese component on said first side of said meat component to form a first cheese side;
- (5) placing a portion of said cheese component on said second side of said meat component to form a second cheese side;
- (6) placing said first chip on said first cheese side; and
- (7) placing said second chip on said second cheese side to form a food article.

14. (New) The method of Claim 13 in which said first and second chips are formed from grain product.

15. (New) The method of Claim 14 wherein said grain product is corn.

16. (New) The method of Claim 13 in which said meat component is a

jerked meat.

17. (New) The method of Claim 16 wherein said jerked meat is beef.